



**All meals served at Cross Keys Hotel
are prepared to order using
fresh high quality produce.**

**At peak times waits may exceed normal expectation.
We thank you in advance for your
patronage and understanding.**



Bistro Menu

BREAD *v*

Garlic Bread 7

Herb Bread 7

Garlic Bread with Cheese 8

Traditional Bruschetta 12

Tomato, red onion and basil salsa served with shaved parmesan and balsamic glaze

Home-made Dip 14

With Turkish bread and flat bread
Extra bread 6

SIDES *v*

Creamy Mash Potato 6

Garden Salad 8

Seasonal Vegetables 8

Steak Fries 8

With tomato sauce and aioli

Potato Wedges 9

With sweet chilli sauce and sour cream

ENTRÉE

Oysters	EACH	½DOZ	DOZ
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Natural	3.0	16	24
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Kilpatrick	3.5	18	28
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Soup of the Day 8

Vegetarian Spring Rolls *v* 10

With sweet chilli dipping sauce

Satay Chicken Tenderloins 14

On jasmine rice with creamy satay sauce

Buffalo Chicken Wings 14

Marinated in a BBQ and bourbon sauce

Salt & Pepper Calamari 14

With garlic aioli and lemon

Nachos *v* 16

Mozzarella cheese, tomato salsa, guacamole, jalapenos and sour cream

Spanish Scallops 19

With garlic, chilli, tomato, olive oil and spring onion served with jasmine rice

Vegetarian: *v*

Gluten Free: Menu enclosed

Disclaimer: Menu items may contain traces of nuts

Please Note: 10% surcharge applies on Public Holidays

Bistro Menu

SALADS

Traditional Caesar Salad v

Cos lettuce, croutons, bacon, poached egg, anchovies and fresh parmesan with home-made Caesar dressing

Add Chicken

Flame Grilled Chicken Salad

Cos lettuce, avocado, sweet corn, daikon radish, fresh coriander, crispy rice noodles and black beans with home-made ranch dressing

Warm Chicken Salad

Mixed lettuce, red onion, lightly smoked chicken, crispy bacon, honey roasted cashews and mango with a seeded mustard dressing

Flame Grilled Calamari Salad

Mixed lettuce, red onion, cucumber, bean shoots, sundried tomatoes and fennel with a red chilli vinaigrette

Thai Beef Salad

Mixed lettuce, capsicum, peanuts, red onion and bean sprouts with a coriander and ginger vinaigrette

Vegetarian: *salads served as vegetarian upon request*

18

6

22

23

24

27

BURGERS & WRAPS

Vegetarian Wrap v

Mixed salad, tomato, cucumber, roasted mushrooms, grilled vegetables, crumbled feta and guacamole with chips and aioli

18

Grilled Chicken Wrap

Roquette, tomato, tasty cheese, bacon and guacamole with chips and aioli

22

Beef Burger

Bacon, lettuce, tomato, egg, mayonnaise and cheese with chips and tomato relish

22

Grilled Chicken Burger

Roquette, tomato, tasty cheese, bacon and guacamole with chips and aioli

22

Sliders Trio

Pulled pork with caramelised balsamic onion and cheese, beef brisket with roasted pepper, cheese and roquette, jerk style chicken with coleslaw, tasty cheese and spicy sriracha mayonnaise with chips and jerk BBQ sauce

22

Steak Sandwich

Scotch fillet, lettuce, tomato, cheese, bacon, egg, caramelised onion and mayonnaise with chips and tomato relish

25

Bistro Menu

PASTA, RISOTTO & STIR FRY

Potato Gnocchi v

Roasted pumpkin, baby spinach and walnuts cooked in extra virgin olive oil sauce with fresh parmesan cheese

Chicken & Mushroom Risotto

Sundried tomatoes, baby spinach and pine nuts in cream sauce with fresh parmesan cheese

Fettuccine Carbonara

Chicken, bacon, mushrooms and spring onions in cream sauce with fresh parmesan cheese

Linguine Vongole

Clams cooked with garlic, chilli, extra virgin olive oil, cherry tomatoes and spring onion with fresh parmesan cheese

Thai Chicken Stir Fry

Chicken pieces with bok choy, Asian vegetables, roasted cashews, baby corn and hokkien noodles in coconut cream, chilli and lime sauce

Mongolian Beef Stir Fry

Beef strips, Asian vegetables and chilli mixed with sweet soy and oyster sauce on jasmine rice

Vegetarian Nasi Goreng v

Indonesian style fried rice with fried egg and served with prawn crackers

Nasi Goreng

Indonesian style fried rice with chicken, fried egg served with prawn crackers

CHICKEN

Satay Chicken Tenderloins

On jasmine rice with creamy satay sauce and salad

Chicken Schnitzel

Home-made with chips and salad

Butter Chicken

Slow braised chicken pieces in a creamy tandoori sauce served with jasmine rice, roti bread and yoghurt

Chicken Parmigiana

Home-made topped with ham, cheese and Napoli sauce with chips and salad

Aussie Parmigiana

Home-made topped with bacon, mozzarella and BBQ sauce with chips and salad

Chicken Breast Filo

Home-made pocketed with bacon, boccocini cheese, baby spinach and semi dried tomatoes with an apricot, orange and honey sauce with chips and salad

Champagne Chicken

Chicken breast on sweet potato mash with fresh avocado, cherry tomatoes and sugar snap peas topped with a garlic Champagne sauce

Chicken Kiev

Home-made with steamed rice and seasonal vegetables

24

24

25

28

23

27

20

25

24

24

25

25

26

26

28

28

Bistro Menu

MEAT

Roast of the Day 24
With seasonal vegetables and potato

Veal Schnitzel 29
Herb and parmesan crusted with chips and coleslaw

Veal Parmigiana 32
Home-made topped with ham, cheese and Napoli sauce with chips and salad

Lamb Shank 33
Slow braised in savory plum sauce served with saffron rice and sugar snap peas

Mixed Grill 34
Flame grilled scotch fillet, sausage, bacon, chicken tenderloins, grilled tomato, fried egg with chips and salad

STEAK

350g Grain Fed Portland Rump 39
300g Certified Black Angus Porterhouse 39

Flamed grilled with chips and a salad or potato and seasonal vegetables

Sauces GF
Mushroom, peppercorn, red wine jus, garlic butter and gravy

Fried Egg 2
Bacon 4

SEAFOOD

Salt and Pepper Calamari 24
With garlic aioli, chips and salad

Calamari Fritti 24
Panko crumbed with tartare sauce, lemon, chips and salad

Fish & Chips 25
Grilled or fried with your choice of sides

Atlantic Salmon Fillet 31
Crispy skin up on creamy mash with cherry tomatoes, sugar snap peas and lemon butter sauce

Spanish Scallops 32
With garlic, chilli, tomato, olive oil and spring onion served with jasmine rice and salad

Kid's Menu

(Children up to 12 years old)

KIDS

Chicken Nuggets

With chips

6

Spring Rolls

With chips

6

Roasted Pumpkin Risotto v

Pumpkin, parmesan and dash of cream

6

Penne Napolitana v

Traditional Napolitana sauce

6

Banger and Mash

With vegetables

6

Margherita Pizza v

With chips

6

BIG KIDS

Calamari

With chips and salad

10

Fish & Chips

Grilled or Fried with chips and salad

10

Roast of the Day

With potato and vegetables

10

Chicken Parma

With chips and salad

10

Satay Chicken Tenderloins

On jasmine rice with creamy satay sauce

10

Chicken and Mushroom Risotto

In cream sauce and fresh parmesan

10

Penne Bolognese

Traditional bolognese sauce

10

Hawaiian Pizza

With chips

10

Ice cream cups and cones available at the bar

4



Senior's Menu

2 Courses

(Entrée and main or main and dessert)

18

3 Courses

21

ENTRÉE

Garlic Bread

Herb Bread

Home-made Dip

Vegetarian Spring Rolls

Soup of the Day

MAIN

Fish & Chips

Grilled or fried with your choice of sides

Salt & Pepper Calamari

With chips and salad

Roast of the Day

With potato and vegetables

Calamari Fritti

With chips and salad

Banger & Mash

With a rich onion gravy and steamed greens

Butter Chicken

Slow braised chicken pieces in a creamy tandoori sauce served with jasmine rice, roti bread and yoghurt

Lambs Fry & Bacon

With mash potato and vegetables

MAIN CONT.

Chicken Parmigiana

Ham, cheese and Napoli sauce with chips and salad

Satay Chicken Tenderloins

On jasmine rice in a creamy satay sauce and with salad

Potato Gnocchi v

Roasted pumpkin, baby spinach and walnuts cooked in garlic cream sauce with fresh parmesan cheese

Chicken & Mushroom Risotto

Sundried tomatoes, baby spinach and pine nuts in cream sauce with fresh parmesan cheese

Spanish Scallops

With garlic, chilli, tomato, olive oil and spring onion served with jasmine rice and salad

Seafood Gratin

Seafood medley cooked in a white wine and cream sauce gratinated with parmesan cheese and served with chips and salad

DESSERT

Sticky Date Pudding with ice cream

Pavlova with ice cream

Chocolate Mousse

Everest Vanilla ice cream with strawberry topping

Gluten Free Menu

Please inform staff when ordering from the gluten free menu

Traditional Caesar Salad V

Cos lettuce, bacon, poached egg, anchovies and fresh parmesan with home-made Caesar dressing

Add Chicken

18

6

Flame Grilled Chicken Salad

Cos lettuce, avocado, sweet corn, daikon radish, fresh coriander, crispy rice noodles and black beans with home-made ranch dressing

22

Warm Chicken Salad

Mixed lettuce, red onion, lightly smoked chicken, crispy bacon, honey roasted cashews and mango with a seeded mustard dressing

23

Flame Grilled Calamari Salad

Mixed lettuce, red onion, cucumber, bean shoots, sundried tomatoes and fennel with a red chilli vinaigrette

24

Thai Beef Salad

Mixed lettuce, capsicum, peanuts, red onion and bean sprouts with a coriander and ginger vinaigrette

27

Chicken & Mushroom Risotto

Sundried tomatoes, baby spinach and pine nuts in cream sauce with fresh parmesan cheese

24

Champagne Chicken

Chicken breast on sweet potato mash with fresh avocado, cherry tomatoes and sugar snap peas topped with a garlic Champagne sauce

28

Roast of the Day

With seasonal vegetables and potato

24

Mixed Grill

Flame grilled scotch fillet, sausage, bacon, chicken tenderloins, grilled tomato, fried egg with chips and salad

34

350g Grain Fed Portland Rump

39

300g Certified Black Angus Porterhouse

39

Flamed grilled with chips and a salad or potato and seasonal vegetables

Sauces

Mushroom, peppercorn, red wine jus, garlic butter and gravy

Spanish Scallops

With garlic, chilli, tomato, olive oil and spring onion served with jasmine rice and salad

29

Atlantic Salmon Fillet

Crispy skin up on creamy mash with cherry tomatoes, sugar snap peas and lemon butter sauce

31

Wine List

SPARKLING

Willowglen Brut Riverina, New South Wales	6.5	28
Taltarni T Series Brut Victoria	8.5	42
Divici Prosecco Treviso Hills, Italy	9.0	45

WHITE

Willowglen Semillon Sauvignon Blanc Riverina, New South Wales	6.5	28
Pikorua Sauvignon Blanc Marlborough, New Zealand	8.0	40
Pocketwatch Sauvignon Blanc Margret River, Western Australia	8.0	40

WHITE CONT.

Willowglen Chardonnay South Eastern Australia	6.5	28
Windy Peak Chardonnay Yarra Valley, Victoria	8.0	40
Pocketwatch Pinot Grigio Central Rangers, New South Wales	8.0	40
Bella Riva Pinot Grigio King Valley, Victoria	8.5	42
Willowglen Moscato Riverina, New South Wales	6.5	28
Beach Hut Pink Moscato South East Australia	7.0	33
Apostrophe Riesling, Gewurztraminer, Blanc Great Southern, Western Australia	8.5	42

Wine List

RED

Willowglen Shiraz Cabernet Riverina, New South Wales	6.5	28
Pocketwatch Shiraz Central Ranges, New South Wales	8.0	40
Four in Hand Shiraz Barossa, South Australia	10.0	50
Willowglen Cabernet Merlot Riverina, New South Wales	6.5	28
La Bossa Merlot South Eastern Australia	7.0	33
Bella Riva Merlot King Valley, Victoria	8.5	42
Deen VAT 9 Cabernet Sauvignon South East Australia	7.0	33
Windy Peak Cabernet Sauvignon Yarra Valley, Victoria	8.0	40
Bella Riva Sangiovese King Valley, Victoria	8.5	42
Windy Peak Pinot Noir Yarra Valley, Victoria	8.0	40
Copia Pinot Noir Great Southern, West Australia	8.5	42
Apostrophe Shiraz, Grenache, Mataro Frankland River, Western Australia	8.5	42



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